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DAIRYING PUBLICATIONS OF DEPARTMENT OF AGRICULTURE CLASSIFIED FOR THE USE OF TEACHERS.

The following list of publications has been prepared to assist teachers in making an intelligent selection of Department publications on topics pertaining to the subject of dairying. Teachers should avoid requesting a large list of publications on different topics at one time, or of publications the use of which is to be distributed over a long period of school work. It must be the policy of the Department to limit the distribution of publications to actual present needs as nearly as possible, so that the funds available for purposes of publication can be made to benefit the largest possible number of real users. A few bulletins carefully studied by the teacher and the class or assigned to certain members for individual reports are of much greater service than a hundred forgotten on the shelves at home or in the school library. Copies of any of the publications listed below, except those marked with an asterisk, may be obtained free upon application to the Division of Publications of the U.S. Department of Agriculture as long as the Department's supply lasts. Those marked with an asterisk may be obtained at the prices indicated from the Superintendent of Documents, Covernment Printing Office, Washington, D. C. Postage stamps, coins defaced or worn smooth, foreign money and uncertified checks will not be accepted. No publications are sold by the Department of Agriculture.

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1	tion.	*:Breeds	of Dairy Cattle	.: Farmers'	Bulletin	106:	.05
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			ing Systems for New England Dairy			:	
		: Farn	ns	.: Farmers'	Bulletin	337:	.05
		*: The Da	airy Industry in the South	.: Farmers'	Bulletin	349:	.05
		:A Suc	cessful Poultry and Dairy Farm	.: Farmers'	Bulletin	355:	
			ing and Feeding of Silage				
			Milk; Production and Handling				
			cation of Cattle Tick Necessary	:		:	
		: for	Profitable Dairying	.: Farmers'	Bulletin	639:	
		:The Fe	eeding of Dairy Cows	.: Farmers'	Bulletin	743:	
			ng and Management of Dairy Calves			:	
			Young Dairy Stock		Bulletin	777:	
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	*: Records of Dairy Cows in the United :	:
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